



Desserts:

Warm Apple Tart €6.95

our apple tart & vanilla ice cream dessert is a delectable combination of warm, freshly baked apple tart, custard and creamy vanilla ice cream. the tart is made with buttery pastry and filled with sweet, cinnamon-spiced apples that are cooked to perfection. the tart is then served hot, topped with a scoop of cold, creamy vanilla ice cream, which complements the warm apple filling perfectly. (g,mk,e)

Chocolate Brownie €6.95

our chocolate brownie dessert is a classic and indulgent option for anyone who loves chocolate. we start with a rich and fudgy brownie, which is made with high-quality chocolate and baked to perfection. the brownie is then topped with a generous amount of vanilla ice cream, which adds a creamy and sweet flavour to the dish. (g,s,e,mk)

Selection Of Irish Ice Cream €6.95

our selection of Irish ice cream is a delightful and refreshing option for anyone who loves ice cream. we offer three delicious flavours to choose from: **pistachio flavour and salted caramel flavour** (Glenowen farm, silver pail dairy, co cork). **raspberry ripple flavour** (Morelli's historic Ballyrashane creamery on the causeway coast) our ice cream is made with high-quality Irish ingredients and is both creamy and flavourful. (mk,n,e)

Jacek's Crème Brulee €6.95

creme Brulee is a classic and elegant dessert made with Patton's free-range eggs. we start with a creamy and rich custard base, which is infused with vanilla for a sweet and fragrant flavour. we then top it off with a caramelized sugar crust, which adds a satisfying crunch to each bite. to compliment the dessert, we serve it with a scoop of high-quality Irish ice cream, which adds a creamy and sweet touch to the dish.(mk,e)

Irish Cream Liquor Brownie Cheesecake €6.95

our Irish cream liquor brownie cheesecake is a decadent and indulgent dessert that's perfect for anyone who loves cheesecake and chocolate. we start with a rich and fudge brownie base, which is topped with a creamy and velvety cheesecake layer. the cheesecake is then infused with Irish cream liquor, which adds a sweet and boozy flavour to the dish. to complement the dessert, we add a scoop of high-quality vanilla ice cream, (mk,e,s,g)

Slice of Lemon Meringue Pie with Almond Flakes €6.95

Served chilled our lemon meringue pie features a flaky and buttery crust filled with a tart and silky lemon curd, made from freshly squeezed lemons, sugar, and eggs. the pie is then topped with a generous layer of fluffy toasted meringue, giving it a beautiful golden colour and a delicate texture. each bite is a burst of tangy lemon flavour, perfectly balanced by the sweetness of the meringue and the richness of the crust. (e,n,g,mk)

After Dinner Drinks:

Espresso Martini: €12

The Espresso Martini is a rich and bold cocktail that's perfect for coffee lovers. Made with freshly brewed espresso, vodka, and a touch of crème de cafe, this drink is shaken with ice and strained into a martini glass. The result is a smooth and creamy drink with a strong coffee flavour and a hint of sweetness. The Espresso Martini is garnished with a few coffee beans on top, adding a touch of elegance to the drink.

Liqueur Coffees: €9

Irish Coffee: A classic coffee cocktail made with hot coffee, Irish whiskey, sugar, and topped with a layer of whipped cream.

French Coffee: A rich and indulgent coffee drink made with Fresh ground coffee, Grand Marnier, and topped with whipped cream. This elegant drink is perfect for after-dinner sipping.

Calypso Coffee: A tropical twist on the classic coffee cocktail, made with Fresh ground coffee, Kahlua liqueur, and topped with whipped cream and a sprinkle of chocolate

Baileys Coffee: A creamy and decadent coffee drink made with hot coffee and Baileys Irish Cream liqueur. It's a sweet and indulgent way to enjoy your coffee.



**10% Service Charge is Added to all Bills for Evening Dinner Service
All Tips, Gratuities & Service Charges go directly to Staff.**

**G: Gluten, C: Crustaceans, E: Eggs, F: Fish, M: Molluscs, S: Soybeans, P: Peanuts,
N: Nuts, MK: Milk, CY: Celery MD: Mustard, SS: Sesame Seeds, SP: Sulphites, L: Lupi**

